

VC Convection Oven

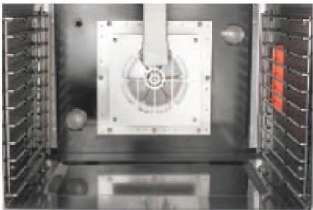
VULCAN
THE PREMIER COOKING LINE

Vulcan offers an extraordinary gas convection oven that provides versatile performance and quality features with consistent results - all at an affordable price.



"SOLID STATE CONTROLS" -

Solid state temperature controls allow the oven to maintain the set temperature accurately. Solid state controls provide a consistent, evenly cooked, quality product.



"PORCELAIN COATED" -

Ovens generally rust from the outside in. All oven liners are coated on both sides to assure no exposed metal. Porcelain coated liners increase longevity of the oven.



"INDEPENDENT DOORS" -

Independently operated doors allow easy access to the oven (one door opening) without sacrificing substantial heat loss. Each independent door has full length hinge pins and welded full door frames. Welded frames insure strength and durability as well as longevity. This feature significantly reduces service calls.

Independent doors have NO "bicycle chain" to break. This inherently occurs on a busy Saturday night when service is most expensive and generally not available.

Ovens with *dependent* doors allow all the heat to escape when opening, due to both doors opening simultaneously.



"HEAT-WRAP" Design -

Powered by a 44,000 BTU/hr. burner with a "V" baffle, the oven cavity is "wrapped" in heat. This creates balanced heat distribution within the oven cavity and assures an **even bake every time** using one, two, three, four or five sheet pans.

There is never a need to rotate pans with the "heat-wrap" design. This saves on labor costs. No one needs to stand watch over the oven.